



CHANG CLAN REUNION

Our Family Cookbook III

ACKNOWLEDGEMENT

The Chang Clan Reunion Committee would like to thank everyone who shared his or her special recipes.

Heather Chang
Mathew & Nadine Chang
Mildred Chang
Nicholas Chang
Ronnie Farinas
Evelyn Girndt
Reggie Goo
Keith Hashimoto
Melanie Marciel
Lance & Kathleen Miyahira
Cynthia Sato
Leilani Tsuhako
Albert & Liane Wong
Beckey Wong
Roy & Allison Yonamine

July 2015

RECIPE FOR HAPPINESS

by

Aunty Mildred Chang

I have a little recipe that isn't hard to make
But you must always start as soon as you awake
Take a great big mixing bowl and fill it with a
smile and a prayer
Mix half a cup of sunshine with kindness, good
deeds, all the while
Add a pinch of hard work and play
A pinch of care and LOVE, JOY & PEACE
But don't bake it in the oven
Just spread it everywhere!

TABLE OF CONTENTS

Pupus	1
Salads & Veggies	13
Main Dishes	33
Desserts	89
Miscellaneous	113
Oops!	121



Pupus



BROKE DA MOUTH BLACK BEAN CRAB

2 lbs white crab clusters (1-1/4" pieces)

4 Tbsp butter

1/2 tsp salt

1 clove garlic (minced)

1/2 lb pork hash

3/4 cup soup stock (Katsuo Dashi)

2 tsp shoyu

2 Tbsp fermented Chinese black beans

Cornstarch mixture

1/4 cup water

2 Tbsp cornstarch

Mix until smooth and set aside

Egg mixture

2 eggs

3 Tbsp water

Whisk egg mixture, stop before it froths. Set aside. Heat butter, salt and garlic. Add pork hash and stir fry about 2 minutes. Add shoyu and black beans and stir for another 30 seconds. Add crab pieces and stir fry another minute. Add soup stock. Cover and cook over medium heat about 3 minutes. Add cornstarch mixture to crab to thicken. Cook for an additional 1 to 2 minutes. Turn off heat and add egg mixture. Briefly stir fry then serve immediately.

Doris Chang

BBQ'D SMOKIES

Bacon

Smokies

1 block butter

1 cup brown sugar

Cut bacon in thirds. Wrap smokies with the bacon.
Melt one stick of butter and add 1 cup brown sugar.
Pour over wrapped smokies in baking dish.

Bake at 375° for 20 minutes. Then bake at 400° for
5 minutes or until bacon is crispy.

Doris Chang

GARY'S GUACAMOLE

10 avocados
1 small purple onion
1 large tomato
1 bunch of cilantro
2 lemons
1/2 tsp salt

1. Cut open avocados, remove skin and seeds.
2. Chop onion and finely chop cilantro.
3. Mix avocado, onion, and cilantro in large bowl.
Do not over mix avocado. Keep chunky so as not to turn runny.
4. Squeeze lemons and add salt to mixture to desired taste.
5. Dice tomatoes and mix in gently.
6. Enjoy with tortilla chips!

Gary Johnsen

JAPANESE PIZZA

1 Kamaboko, cut julienne style
1 pkg Imitation crab (broken into pieces)
1 carton fresh mushrooms, sliced thin
(may substitute canned mushrooms)
1 cup or pkg shredded cheddar cheese
1 cup or pkg mozzarella cheese
½ cup chopped round onions
1/2 - 3/4 cup green onions, chopped fine
Pepper to taste
Mayonnaise

1 loaf French bread

Mix all ingredients together in large mixing bowl.
Moisten with mayonnaise until all ingredients stick together.

Slice one large loaf of French bread in half lengthwise. Spread mixture generously on each half.

Bake in oven at 350° for approximately 30 minutes until cheese melts. Check periodically.

Marilynn Chang

JOHN'S SEAFOOD COCKTAIL SAUCE

1 cup ketchup

Juice from ½ lemon

Dash of Worcestershire sauce

1 to 4 Tbsp prepared horseradish to taste
(not creamy kind)

Notes

For spicy, add dash of Tabasco Cholula or Sriracha sauce. Some recipes also substitute chili sauce for ketchup, I prefer ketchup. Some also call for salt, doesn't do it for me, add more lemon juice for more zest. Del Monte ketchup has less high fructose corn sweetener, 3 grams, others have 4 grams or add 2 Tbsp of tomato paste.

If shrimps are raw, add other ½ of lemon to boiling water with bay leaf and shrimp for 3 minutes or else cut into wedges for squeezing on thawed shrimp.

Latin Alternative

Instead of lemon juice – use half a lime

1 small clove garlic, chopped

2 Tbsp cilantro, 1 tsp Sriracha.

Makes sauce for 1 lb of frozen cooked shrimp.

John Mancheff

MARIANNE'S BEAN DIP

1 can whole corn, drained
1 can kidney beans, drained
1 can black eyed peas, drained
1 chopped green pepper
1 chopped red pepper
1 chopped onion

Dressing

½ cup oil
½ cup vinegar
½ cup sugar
2 Tbsp tiger sauce

Mix and pour over vegetables. Serve with scooper cups, crackers or taco chips.

Can also be used as a side dish.

Leilani Tsuhako-Mancheff

MEXICAN PIE

Layer the following into a 9x13 pan.

- 1 can crescent rolls (bake 10 minutes at 350°)
- 1 lb ground beef
- ½ package taco seasoning (I use entire package)
- 1 cup mayonnaise
- 1 cup sour cream
- 1 can sliced olives
- 1 diced onion
- Shredded cheddar cheese
- 1 large diced tomato

Brown beef and add taco seasoning together. Mix together mayo, sour cream, olives and onions. Layer in this order: beef, mixture, cheese and tomatoes.

Bake at 350° for 30 minutes. Let stand 10 minutes. Serve with taco sauce or salsa.

Marilynn Chang

SALSA

1 can tomatoes, peeled
1 can tomato sauce
½ cup round onion
¼ cup parsley
¼ tsp ground cumin
1 tsp garlic salt or garlic powder
chili to taste

Blend. Enjoy w/chips.

Rae-Ann Kim

TOFU POKE

- 1 block firm tofu
- 1 red onion, diced
- ½ cup chopped green onions
- ½ tsp Hawaiian salt
- 1 tsp red pepper flakes
- 3 Tbsp soy sauce
- 1 Tbsp sesame oil
- ½ cup ogo

Steps

1. Cut the tofu into small bite sized blocks.
2. Combine everything into a big bowl and chill in the refrigerator for at least an hour.
3. Serve.

Allison Yonamine

Notes

Salads & Veggies



AIDEN'S FAVORITE ASPARAGUS

1 bunch thin asparagus spears, trimmed

3 Tbsp olive oil

1 1/2 Tbsp grated parmesan cheese

1 tsp sea or kosher salt

1/2 tsp ground black pepper

1 Tbsp lemon juice

1. Preheat oven to 425°.
2. Mix cheese, salt, and pepper together.
3. Place the asparagus into a mixing bowl, and drizzle with the olive oil.
4. Toss to coat the spears with parmesan cheese, salt, and pepper.
5. Arrange the asparagus onto a cookie sheet in a single layer.
6. Bake in the preheated oven until just tender, 12 to 15 minutes depending on thickness.
7. Sprinkle lemon juice just before serving.

Gary Johnsen

BOILED BEAN SPROUTS

1 bag Bean sprouts

Green onions, a proper quantity (ex. a couple of bunches)

1 ½ Tbsp shoyu

2 Tbsp sesame oil

1 clove grated garlic

½ Tbsp toasted sesame seeds

*chili pepper, optional

1. Boil bean sprouts in a bowl with hot water just a little bit.
2. Drain the water out of the bean sprouts.
3. Put all the ingredients in another bowl and add the bean sprouts and green onions.

*Please add chili pepper if you like spicy taste.

Yumi Farinas

CUCUMBER KIM CHEE

2 lbs (about 3) Japanese cucumber, cut into bite size

3 Tbsp Mitsukan rice wine vinegar

1/4 cup sugar

1 Tbsp Hawaiian Salt

3 Tbsp Parks Brand Kim Chee sauce

Mix all ingredients except cucumbers in a large bowl.

Slice and cube cucumbers and mix into sauce

Toss several times so that all the cucumbers are covered.

Ready to eat in a few hours.

Stephanie Hashimoto

EDAMAME RICE

4 ½ cups rice

1 bag (16 oz) shelled, frozen edamame (soybeans)

1 bottle (7.05 oz) Shirakiku nametake (Japanese
seasoned mushrooms)

1 bottle (1.7 to 1.8 oz) ochazuke wakame (Japanese
rice seasoning)

Cook rice. About 10 minutes before rice is done, cook edamame according to package directions, but do not chill in ice water. Place hot cooked rice in large bowl. Add edamame, nametake, and ochazuke wakame; toss to combine. Serve warm or at room temperature.

Serves 10

Rae-Ann Kim

JAI (MONK'S FOOD)

Dried Ingredients:

- 1 pkg lily flower (wash and tie in knot)
- 1-2 pkgs black fungus
- 1-2 pkgs dried bean curd stalks - Foo Jook (soak overnight)
- 8-10 dried shitake mushrooms (soak after washing and save soaked water)
- 1 pkg (7.5oz) long rice
- 1 oz hairy seaweed (Fatt Choy)
- 1 pkg dried roast chestnuts (boil in water till cooked)
- Tim Jook (small flat dried bean curds)

Soak all dried ingredients separately. Remove hard ends of mushrooms, fungus and lily flower. Parboil, cut foo jook (stalks of dried bean curd) and long rice in 3 inches or bite-sized lengths.

Other Ingredients

- 2 cans Cha'i-Pou-Yu (braised gluten)
- 1 can bamboo shoot strips
- 1 can button mushrooms
- 1-2 pkgs raw or blanched peanuts
- 1 can ginkgo nuts
- 1 can water chestnuts – cut into bite-size pieces
- 1-2 slices ginger – smashed
- 1 head won bok cabbage cut up

3-4 pieces aburage (deep fried tofu – the type in cone sushi) soak in hot water to decrease oil, cut into bite-sized pieces and squeeze out water.

1 block firm Aloha tofu – cut into bite-size pieces and fried.

1 pkg Chinese peas (parboil), and some Chinese parsley for garnish

Raw sesame seeds (toast in dry frying pan)

Stir-fry dried ingredients a little at a time in a little sesame oil, sliced ginger and a dash of salt and set aside.

Seasoning Sauce (adjust amount to the ingredients)

2 bottles (16 oz) Nam Yue (red fermented bean curd)

1 bottle (16 oz) Dau Hu Mui (yellow fermented bean curd)

6-8 Tbsp sugar, or more according to your taste

3 Tbsp Oyster sauce

2 Tbsp Sherry wine

2 Tbsp Shoyu

3 cups of water, add more water as needed or 2 cans of chicken broth.

Mash all together.

Heat oil in large pot or wok. Stir-fry mashed mix lightly and taste first. Add more sugar or salt as needed.

Add all ingredients (except long rice, hairy seaweed, bamboo shoots, ginkgo nuts, water chestnuts and tofu).

Bring to a boil and simmer covered for 1 hour. Stir in long rice and other ingredients. Add won bok.

Garnish with parboiled Chinese peas, Chinese parsley and toasted sesame seeds.

Enjoy, tastes great with rice.

Freezes well.

You do not need to use all the ingredients, I use my favorites only.

This was a specialty of Mom – Rose Fujii and sister – Wilma Ho

Ronnie Mae Farinas

PICKLED MAUI ONIONS

Cut one gallon of sweet onions and soak in ice water

1/3 cup Hawaiian salt

2 cups Heinz white vinegar

3 cups white sugar

1 cup water

Boil salt, vinegar, sugar, and water. Cool.

Drain ice water. Place onions in gallon container and pour vinegar sauce over the onions.

Refrigerate.

Liane Wong

SATO'S FAVORITE SPECIAL SALAD DRESSING

1 cup oil
1/3 cup rice vinegar
1/4 cup lemon juice
2/3 cup sugar
1/4 onion, minced
1 clove garlic, minced
2 tsp salt
1 tsp dry mustard
1 Tbsp mayonnaise

Blend oil, vinegar, lemon juice and sugar in blender.
Add onion, garlic, salt, mustard and mayonnaise and
blend again.

Dressing is great with a Chinese Chicken Salad: 2
heads shredded Romaine lettuce, 2-3 cups shredded
cooked chicken, 1 pkg won ton chips and nuts
(optional).

Cynthia Sato

AIKO'S SOMEN SALAD SAUCE

Iceberg lettuce
kamaboko
cucumber, sliced
2 boiled eggs, sliced
char siu
green onion

Sauce

½ cup sugar
½ cup shoyu
½ cup vinegar
2 Tbsp sesame oil
2 Tbsp salad oil
sesame seed

Layer iceberg lettuce, kamaboko, cucumber, eggs
over somen in pan

TIP: add some sauce to somen before layering other
ingredients

TIP: Mix green onion with somen

DBL TIP: Use Tropics Oriental Dressing in place of
sauce.

Aunty Mildred Chang

BROCCOLI SALAD

1 cup mayonnaise

2 Tbsp cider vinegar

$\frac{1}{4}$ cup sugar

2 small head broccoli, soak in salt water and drain

$\frac{1}{2}$ red onion

1 cup raisins

$\frac{1}{2}$ cup sunflower seeds

1 can (drained) garbanzo beans

Bacon bits or fried chopped bacon

Mix together and chill overnight

Marilynn Chang

CHICKEN PASTA SALAD

1 pkg corkscrew rainbow pasta
3 pieces chicken (boneless/skinless)
1 bunch spinach (I use the baby spinach)

Sauce

1/4 cup sesame seeds, toasted
1/3 cup red wine vinegar
1/2 cup sugar
1/2 cup vegetable oil
1/3 cup shoyu
1/4 tsp pepper
1/2 tsp fresh ginger, grated
1 tsp sesame oil

Boil pasta. Boil or fry chicken. Sprinkle with a little garlic salt and pepper if frying in a little oil. Shred chicken when cooled.

Wash and dry spinach. Chop into bite size pieces. Mix sauce ingredients together, pour over pasta. Add chicken. Mix well and let marinate in refrigerator for 2-3 hours (it's up to you). Add spinach just before serving and mix well.

Marilynn Chang

LOCAL STYLE MACARONI, POTATO SALAD WITH CRAB

- 4 eggs, hard boiled, diced
- 2 large potatoes, boiled, diced
- 1 large carrot, peeled, grated
- 2 stalks celery, minced
- ¼ yellow onion, minced
- 1 cup frozen peas
- 1 lb crab or imitation crab, shredded
- 1 sm pkg elbow macaroni
- 2/3 of 1 quart Best Foods mayonnaise
- 2 tsp salt or to taste
- 1 tsp pepper or to taste

Boil eggs and potato ahead of time, then refrigerate. Boil macaroni as directed then strain in colander with the frozen peas. Rinse both with cold water to cool and drain. Peel and dice eggs and potato into salad bowl. Add grated carrot, minced celery and onion, shredded crab, macaroni, and peas. Spoon in some mayonnaise, sprinkle 1 tsp salt and ½ tsp pepper, stir and repeat.

Before serving, mix in a little more mayonnaise if you like it really creamy.

Kathleen Wong-Miyahira

SIMPLE CAESAR'S SALAD

1 small tin flat anchovies
3 cloves of garlic, pressed
1 Tbsp Dijon mustard
1 1/2 Tbsp Worcestershire sauce
1/2 fresh lemon, juice only
1/4 cup olive oil
ground black pepper to taste
romaine lettuce, washed and dried, broken into
pieces
croutons, chicken, shrimp, shredded Parmesan
cheese, optional

In a large salad bowl, mash together anchovies and garlic until you create a pulp. Stir in mustard, Worcestershire sauce, lemon juice. Mix well. Just before serving, slowly drizzle in olive oil while continuously stirring. Season with pepper.
Serves 4.

Cynthia Sato

SOMEN SALAD

- 1 pkg somen (boiled)
- 1 cup ham or char siu
- 2 cups lettuce shredded
- 1 kamaboko, chopped
- ¼ cup green onion (chopped)

Sauce

- 2 Tbsp sesame seeds
- 2 Tbsp sugar
- 1 tsp salt
- ¼ cup cooking oil
- 3 Tbsp vinegar
- 2 Tbsp shoyu

Lay boiled/cooled somen (shaped in a ball by ¾ cup portions) in 9x13 pan. Garnish with lettuce and green onions, kamaboko and char siu. Mix sauce and use as a dressing.

Doris Chang

SOBA SALAD

Layer in this order:

2 pkgs cooked Soba (follow cooking directions on package)

1/2 cup dried wakame (dried seaweed) - soak in water, buy the one that's already in pieces.

1 tray ocean salad

1/2 bag of fresh spinach

2 tomatoes (diced)

1/2 maui onion (sliced) - optional

8 oz imitation crab shredded - optional

All measurements are approximate. Just put enough to cover the layer. You can add more or less of each ingredient, depending on your liking.

Sauce

Mix 1/2 cup sugar

2 tsp salt

1 tsp black pepper

Add 3/4 cup vegetable oil

1/4 cup sesame oil

1/3 cup rice vinegar (Mitsuken)

1 dash shoyu

1 dash lemon juice

You can layer the salad ahead of time but pour the sauce over the salad just before serving so it doesn't get too soggy.

May Fujii

FURIKAKE PASTA SALAD

- 1 pkg linguine
- 1 bottle oriental dressing (Tropics)
- 1 bottle furikake (any kind)
- 1 pkg imitation crab meat, cut in half and pulled apart
- 1 carrot julienne and cut in 2 inch pieces
- 1 cucumber julienne, cut in 2 inch pieces
- 1 bag soft taegu (cod fish) , chopped (mild or spicy)

Boil pasta and drain

In a container, layer pasta, cucumber, carrots, taegu, imitation crab meat. Sprinkle furikake and dressing.

Repeat layering. When you are done, you should have used all the furikake and at least 3/4 of the tropic dressing

May Fujii

WASABI POTATO SALAD

8 slices bacon
2 cups mayonnaise
2 Tbsp prepared horseradish
1 to 2 Tbsp wasabi paste
1 Tbsp Dijon-style mustard
1 1/2 tsp salt
1/2 tsp pepper
1/4 cup finely chopped celery
1/4 cup finely chopped onion
2 Tbsp snipped chives
2 Tbsp finely chopped parsley
2 2/3 lbs medium potatoes, cut in 1 inch pieces

In medium saucepan, add potatoes to 2 inches boiling salted water. Return to a boil; reduce heat to medium. Cook, covered, about 12 minutes or until tender; drain and cool. Meanwhile, in large skillet, cook bacon over medium heat 8 - 10 minutes or until crisp. Drain bacon on paper towels; reserve pan drippings, cut bacon into small pieces; set aside. In large bowl, combine mayonnaise, 1/4 cup reserved bacon drippings, horseradish, wasabi, mustard, salt and pepper until blended. Add potatoes, bacon, celery, onion, chives and parsley; tossing carefully until combined. Cover; refrigerate until serving.

Marilyn Sawyer

Main Dish



BAKED MEATBALLS

- 1 lb ground meat (I make mine with ground turkey, but use whatever you like)
- 1 egg (beaten)
- ¼ cup milk
- ½ cup breadcrumbs
- 1 tsp salt
- ½ tsp pepper
- 1 tsp garlic powder
- ½ tsp red pepper
- 1 Tbsp chopped fresh parsley (or cilantro or rosemary or... (use your favorite herb)
- Optional: ¼ cup grated parmesan (or any hard cheese)

1. Preheat oven to 350°
2. Mix together all of the ingredients until well-incorporated.
3. Form the meatballs into golf ball-sized portions. Feel free to make them larger or smaller depending on your preference. Shape and place in a 9x13 baking dish (or smaller if needed). They will cook more thoroughly if the meatballs are touching but not overcrowded.
4. Bake for 15-20 minutes or until browned and bubbling. I like to put them under the broiler for 2-4 minutes to crisp them up a little bit.

5. Serve over rice, pasta, or just chomp into them. You can bake them alone or top with a pasta sauce.

Colleen Ferguson

BBQ SLOPPY JOE SANDWICHES

1 pkg ground Turkey
½ cup chopped green pepper
½ cup chopped red pepper
¼ cup chopped onion
¼ cup A1 Steak sauce
1 can tomato sauce
4 Kraft Cheese slices
4 hamburger buns

Cook turkey thoroughly, drain.

Add pepper and onion – cook until tender

Add steak sauce, tomato sauce – cook until heated, stirring occasionally.

Place cheese on bottom of bun. Cover with turkey mixture and top with other ½ of bun.

Aunty Mildred Chang

FOR THE CROWD CASSEROLE

1 ½ lbs ground beef
1 cup chopped onion
1 12 oz can whole kernel corn, drained
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup sour cream
¼ cup chopped pimento (optional)
¾ tsp salt
¼ tsp pepper
½ tsp Accent (optional)
3 cups medium noodles – cooked
1 cup butter soft bread crumbs (optional)
Cheetos (crushed)
Cheese (shredded – Colby/Cheddar)

Brown meat, add onion. Cook until tender, but not brown. Add next 8 ingredients. Mix well.
Stir in noodles.

Pour into a 2 quart casserole. Sprinkle crushed Cheetos and shredded cheese on top.

Bake at 350° for 30 minutes.

Kathie Wallin

BEEF-STUFFED PEPPERS WITH CREOLE SAUCE

6 large green peppers
boiling water
1 1/2 lbs lean ground beef
1/4 cup finely chopped onion
1/2 cup chopped celery
1/2 cup chopped green pepper
1/2 tsp salt
2 cups cooked rice

Heat oven to 350°. Cut tops from peppers; remove membranes and seeds. Cover peppers with boiling water. Cook 10 minutes; drain.

Brown ground beef, onion, celery, and green pepper in skillet. Add salt, and rice. Spoon mixture into peppers. Place in baking dish and pour Creole Sauce over peppers; cover. Bake at 350° for 45 minutes; uncover and bake 15 minutes longer.

Creole Sauce

1 lb canned tomatoes
1/4 cup chopped onion
1/2 tsp salt
1 Tbsp sugar
1 tsp crushed dried sweet basil
1 Tbsp flour
1/4 cup water

Combine tomatoes, onion, salt, sugar and sweet basil in small skillet.

Simmer 10 minutes. Combine flour and water; add to skillet and cook until mixture thickens.

Marilyn Sawyer

BEST DAY ON THE BIG ISLAND MEATBALLS

2 lbs ground beef
2/3 cup bread crumbs or 2 slices bread (shredded)
1/3 cup minced round onion
1 egg
1 tsp salt
Pepper to taste
2 Tbsp oil for frying
2 Tbsp cornstarch
1/2 cup brown sugar (packed)
1 can (13 oz pineapple chunks or tidbits, drained,
reserve syrup)
1/3 cup vinegar
2 Tbsp soy sauce
1/3 cup chopped green pepper

Mix meat, crumbs, onion, egg, salt and pepper. Shape mixture into balls. Heat oil in large skillet, brown and cook meatballs. Remove meatballs and pour fat from skillet. Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet, cook over medium heat, stirring constantly until mixture thickens and boils. Add meatballs, pineapple tidbits and green peppers. Cook for one minute.

Doris Chang

CHILI – LIKE ZIPPY’S

- 1 lb ground beef
- 1 round onion, chopped
- 1 green bell pepper, chopped
- 1 can (10 $\frac{3}{4}$ oz) tomato soup
- 1 can (10 $\frac{3}{4}$ oz) Cream of Mushroom soup
- 1 can (15 oz) pork and beans
- 1-2 cans (15 oz) kidney beans
- 1 pkg McCormack chili seasoning mix

Brown ground beef. Add onion and bell pepper.
Add pork and beans, kidney beans, tomato soup and
Cream of Mushroom soup. Add chili seasoning mix.
Stir well and simmer until heated through.
Almost tastes like the real thing!

Celina Barrett

CHILI-ROBIN CLARK STYLE

3 lbs of hamburger
3 logs (10 oz) Portuguese sausage
2 cups of canned corn
3 cans of kidney beans
1 gallon tomato sauce
1 large onion
4 stalks celery
chili powder
paprika

Dice the onion and chop the celery stalks into ½ inch size. Slice the Portuguese sausage lengthwise, then slice each length into ½ inch widths.

Brown the hamburger, drain, and set aside.
Get a large pot and drip enough oil into pot to brown the sliced Portuguese sausage, then toss in the onions and celery. Sauté them.
Add the drained hamburger, kidney beans, corn, and ¾ of the gallon of tomato sauce.
Stir and add ¼ cup of chili powder and 4 Tbsp of paprika.
Bring to a boil, and then simmer on medium.
Stir occasionally. Simmer for 30 minutes.

Robin Clark

COTTAGE PIE

1 onion, chopped	1 carrot, chopped
1 lb ground beef	4 tsp flour
1 cup beef stock	4 tsp tomato paste
1 cup frozen peas	
Worcestershire sauce	
Salt and pepper	
2 lbs potatoes, peeled and cubed	
butter, milk, grated cheese	

Fry the onion and carrot for 3-5 minutes. Add ground beef and fry until brown. Sprinkle the flour over the meat and stir in the beef stock. Add the tomato paste, frozen peas, a splash of Worcestershire sauce and salt and pepper. Bring to a boil and then simmer for 30 minutes.

Boil the potatoes for about 15-20 minutes or until soft enough to mash. Drain. Add some milk and butter and mash. Put the meat mixture into an oven-proof dish and cover with the mashed potatoes, smoothing it down with a fork. Sprinkle cheese over the top and bake at 375 ° for 20-30 minutes or until top is golden brown.

Celina Barrett

HAMBURGER JUHN

1 lb ground sirloin
2 stalks, green onion, minced
2 cloves garlic, minced
1 egg
1 ½ Tbsp shoyu
1 Tbsp sugar
½ tsp sesame oil
salt and pepper to taste
½ cup flour, salt and pepper
2 eggs, salt and pepper
¼ cup oil

Combine first 9 ingredients. Mix well and shape into patties using 1 Tbsp Korean measure. Combine flour, salt and pepper. Dip patties in flour, eggs and fry till done. Serve with Korean Hot Sauce.

Korean Hot Sauce

2 Tbsp shoyu
1 Tbsp sugar
1 tsp ko choo jung paste
½ tsp minced green onion
½ tsp minced garlic

Rae-Ann Kim

KIMA

- 1 lb ground beef
- 1 cup chopped onion
- 1 clove garlic, minced
- 3 Tbsp butter
- 1 Tbsp curry powder
- 1 1/2 tsp salt
- dash of pepper
- 2 potatoes, diced
- 1 tomato, diced
- 1 pkg frozen peas

Cook onion and garlic in butter. Add beef and brown well. Stir in curry, salt, pepper, potatoes. Cover and simmer 10-15 minutes. Stir in peas and tomatoes. Simmer 5-10 minutes more.

Evelyn Girndt

MEAT LOAF WITH CREAM OF MUSHROOM SOUP

Onolicious Meat Loaf

2 lbs ground beef
2 cans cream of mushroom soup
2 eggs
1 chopped onion
2 slices bread
2 Tbsp garlic salt
2 tsp pepper

Mix all ingredients except 1 can mushroom soup

Line a 9x13 pan with foil.

Place mixture in pan , then shape into loaf.

Spread 2nd can cream of mushroom soup evenly
over top of loaf.

Bake at 350° for 1 hour.

Aunty Mildred Chang

ONO SIMPLE BURGERS

- 1 lb ground beef, ground chicken or ground turkey
- 3 Tbsp mayonnaise
- 2 Tbsp oyster sauce
- 1 Tbsp shoyu
- 1 egg
- 1 small onion, chopped
- 2 slices bread

Mix all ingredients well and form into patties. Fry.

Cynthia Sato

SKILLET MACARONI AND BEEF

- 1 1/2 lbs ground beef
- 2 cups uncooked elbow macaroni
- 1 cup water
- 1/4 tsp pepper
- 1/2 cup, minced onions
- 2 8 oz cans tomato sauce
- 1 tsp salt
- 1 1/2 Tbsp Worcestershire sauce

Brown beef. Remove meat from skillet and pour off fat, leaving 2 Tbsp in skillet. Cook onion, macaroni in drippings until macaroni is yellow. Return meat to skillet along with tomato sauce, water, salt, pepper and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is tender. Stir occasionally.

Evelyn Girndt

BAKED MUSHROOM CHICKEN

5 lbs chicken thighs (bone-in)
1 cup white rice (measuring cup)
1 can mushroom soup
1 envelope Lipton Onion Soup

Wash rice and place rice on bottom of casserole dish. Open one envelope Lipton Onion Soup and mix with rice. Place chicken thighs (skin up) on rice mixture. Add 1 1/2 cups water to mushroom soup and stir. Pour over casserole.

Bake at 350° for 1 hour or until chicken is brown.

Doris Chang

BBQ'd Chicken Wings

2 lbs chicken wings or tenderloin chicken breasts
1 egg
2 Tbsp canned cream
Flour and oil for frying

Sauce

3 Tbsp catsup
2 Tbsp shoyu
1 tsp salt
¼ cup vinegar
½ cup sugar
¼ cup pineapple juice

Boil sauce and cool. Mix egg and canned cream. Dip chicken wings in egg mixture, roll in flour and fry.

Line wings on baking pan and pour the prepared sauce over it.

Bake at 325° for 30 minutes, turning wings over after 15 minutes.

Doris Chang

CHICKEN, ASPARAGUS, AND BROCCOLI STIR-FRY

2 Tbsp Asian sesame oil, divided
3 garlic cloves, chopped
2 cups 1 1/2 inch pieces asparagus
2 cups small broccoli florets
6 Tbsp low-salt chicken broth, divided
1 1/4 lbs skinless boneless chicken breast halves
 thinly sliced crosswise
4 large green onions, chopped
3 Tbsp hoisin sauce
1 Tbsp oyster sauce

Heat 1 Tbsp oil in large nonstick skillet over medium-high heat. Add garlic and stir 30 seconds. Stir in asparagus pieces and broccoli florets, add 4 Tbsp broth. Cover and cook until vegetables are crisp-tender, about 3 minutes. Transfer vegetables to bowl.

Add remaining 1 Tbsp oil to skillet. Sprinkle chicken with salt and pepper; add chicken and green onions to skillet. Stir-fry until chicken is just cooked through, about 3 minutes. Mix in hoisin sauce, oyster sauce, vegetables and remaining broth. Heat thoroughly coating evenly with sauce.

Serves 4

Marilyn Sawyer

CHICKEN AND STUFFING CASSEROLE

40 oz pkg boneless/skinless chicken
1 box chicken stuffing mix
1 can cream of mushroom
1 can cream of chicken
1 pkg mozzarella cheese (8 oz)

Boil chicken until you can shred it.

Meanwhile, prepare stuffing mix as directed on box.

When chicken is done, shred and place on bottom of casserole dish. Place prepared stuffing mixture on chicken. Mix cream of mushroom and cream of chicken and ¼ cup water together and pour over stuffing. Top with mozzarella cheese.

Bake at 350° for 30 minutes or until cheese melts evenly.

Doris Chang

CHICKEN WINGS WITH TERIYAKI SAUCE

12-15 chicken party wings

black pepper: a proper quantity

seasoning (exp McCormick Montreal Steak

Seasoning): a proper quantity

1 clove garlic grated, optional

3 Tbsp corn starch

3 Tbsp shoyu

1 Tbsp sugar

1 Tbsp Sake

3 Tbsp Mirin

1. Put black pepper, seasoning and grated garlic on chicken wings.
2. Put wings in a big Ziploc and shake it with corn starch.
3. Pour oil on a deep frying pan and deep fry the wings until they get golden brown color.
4. Take these wings out of the frying pan and put these wings on a plate with paper towels.
5. Put all the ingredients in another pan and heat it up and add the wings and mix them together.

Yumi Farinas

**GRILLED WEDGE SALAD WITH CHINESE
SPICED CHICKEN & HOISIN DRESSING
ISLAND LOCO DISH SERVED AT
PBS GRILL FEST**

1 lb boneless skinless chicken breast, flattened
Chinese seasoning
Vegetable oil to oil grill grates
Iceberg lettuce cut into 6 wedges
1 carrot shredded (about 1/2 cup)
2 Tbsp chopped cilantro
Green onions, sliced on bias
1 Tbsp toasted sesame seed
1 Tbsp chow mein noodles

Preheat grill to medium high heat.

When the grill is hot, oil the grates to prevent sticking. Grill the lettuce wedges until grill marks form. Set aside or refrigerate.

Season the chicken with Chinese seasoning on both sides. Grill chicken until internal temp is 165°. Let it rest for a few minutes before cutting chicken into cubes.

Place wedges on platter and arrange chicken & top the rest of the ingredients over the wedges.

Chinese Seasoning

1 tsp Chinese 5 spice
1/4 tsp fresh pepper
1/4 tsp garlic powder
1/2 tsp salt
1 tsp brown sugar

In a small Ziploc bag, combine all dry ingredients and mix well.

Hoisin Dressing

1/2 cup mayonnaise
1/4 cup sugar
1/8 cup vinegar
1/4 cup hoisin sauce
1 Tbsp sesame oil
1 tsp garlic powder
1/2 tsp onion powder
1/2 Tbsp sesame seeds

In a small bowl, combine the ingredients and whisk well.

Jeff Chang

HOME-STYLE ROASTED CHICKEN WITH VEGETABLES

- 1 lemon
- 2 sprigs rosemary
- 1 whole chicken, (4-5 lbs)
- 10 small red potatoes, halved
- 3 large carrots, cut into large chunks
- 1 yellow onion, cut into 6 wedges
- 1 yam 1/2 lb, peeled and cut into chunks
- 1 cup low-sodium chicken broth
- 1 cup white wine
- 2 Tbsp extra virgin olive oil
- Salt and pepper to taste

Heat oven to 425°. Pierce lemon all over with a fork. Place whole lemon and rosemary springs into cavity of chicken. Truss chicken with butcher's twine and place breast side up in a large roasting pan. Arrange potatoes, carrots, onions, and yams around the chicken. Pour broth and wine over chicken and vegetables, then drizzle chicken with oil and sprinkle with salt and pepper.

Cover chicken tightly with foil and roast chicken and vegetables for 30 minutes.

Reduce heat to 350°. Remove foil and set aside for later use. Continue to roast chicken, basting

periodically, for 1 1/2 hours more. Transfer chicken to a platter and set aside to rest for 20 minutes .

While chicken is resting, cover vegetables with reserved foil and continue to roast for 20 minutes more.

Carve chicken and serve alongside the roasted vegetables.

Marilyn Sawyer

POLLO ARROSTO ALLA ROMANO (ROAST CHICKEN WITH POTATOES)

- 1 whole 4 lb chicken
- 4 potatoes peeled and quartered length wise
- 2 cups chicken stock
- 2 sprigs fresh rosemary
- 2 tsp freshly chopped garlic
- 2 tsp freshly chopped shallots
- 1 pinch chili flakes
- 4 oz white wine
- 4 oz lemon juice
- 2 oz butter
- 1 Tbsp of dry herbs (Rosemary, Tarragon, Thyme, Basil)
- Salt and pepper to taste
- 2 Tbsp of olive oil

1. Preheat oven to 400°. Season chicken with salt and pepper. Stuff chicken with dry herbs.
2. Heat up the olive oil in a roasting pan over medium heat. Add the chicken and sear all around until golden brown. Add the potatoes and place the pan in the oven for 45 minutes to an hour.
3. In a separate pan, sauté shallots, garlic, and chili flakes.

4. When shallots and garlic are brown, add lemon juice and white wine.
5. After lemon juice and white wine have reduced by half, add chicken stock and season with salt and pepper.
6. Take the chicken out of the oven, and set aside to cool before cutting and serving. Meanwhile, remove the excess grease and oil from roasting pan. Deglaze with sauce. Taste sauce and adjust seasoning and consistency if needed.
7. Mound sauce with butter and spoon over the chicken and roasted potatoes.

Serves 4

Clayton Tsuhako

SHOYU-BUTTER CHICKEN

5 lbs chicken (bone-in)
1 block butter

Sauce

1 cup shoyu
 $\frac{3}{4}$ cup water
1 cup packed brown sugar
1 tsp dry mustard (Coleman's)
1 tsp five-spice

Mix sauce together and pour over chicken in 9x13 baking pan. Cut butter into 1 inch pieces and place on chicken. Bake at 350° for 1 1/2 hours.

Doris Chang

FURIKAKE SALMON

Yoshida's Gourmet Sauce

Garlic, minced

Green Onions, cut up

Marinate Salmon fillet in above sauce for 4 hours.

Line bottom of pan with ti leaf or aluminum foil.

Place marinated salmon in pan.

Cover top of salmon with mayonnaise, followed by
nori furikake rice seasoning (the more the better).

Bake uncovered in oven at 350° for 20 minutes.

Stephanie Hashimoto

JAMBALAYA

1 lb fresh or frozen peeled and deveined shrimp
1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup chopped green bell pepper
2 cloves garlic, minced
2 Tbsp cooking oil
2 cups chicken broth
1 14.5 oz can diced tomatoes, undrained
8 oz Andouille or kielbasa sausage, halved
lengthwise and cut into 1/2 inch slices
3/4 cup uncooked long grain rice
1 tsp dried thyme, crushed
1/4 tsp cayenne pepper
1/4 tsp black pepper
1/2 tsp dried basil, crushed
1 bay leaf
1 cup cubed ham

Thaw shrimp, if frozen. Rinse shrimp; set aside.

In a 12-inch skillet, cook onion, celery, bell pepper, and garlic in hot oil over medium high heat until tender.

Stir in broth, undrained tomatoes, sausage, rice, thyme, basil, cayenne pepper, black pepper, and

bay leaf. Bring to boiling; reduce heat. Simmer, covered, for 15 minutes.

Stir in shrimp. Return to boiling. Simmer, covered, about 5 minutes more or until shrimp turn opaque and rice is tender. Stir in ham; heat through.

Discard bay leaf.

Kathleen Wong-Miyahira

NAPPA ZUKE SALMON

2 ½ to 3 lbs salmon, pan fry lightly in olive oil, set in baking pan

1 jar Nappa Zuke (shoyu pickled vegetables) Maui brand

Separate sauce. Chop vegetables and stir fry about 1 min. Add sauce and Simmer 1 min. Pour over salmon.

Bake at 350° for 10-15 minutes.

Rae-Ann Kim

ONO SALMON

Filet of salmon

1 cup Yoshida Sauce (original flavor)

Furikake

½ cup mayo

1 ½ tsp wasabi

1 whole lemon

Squeeze lemon on salmon. Place salmon in pan and pour sauce over salmon. Sprinkle furikake lightly over salmon.

Mix mayo and wasabi. Put in Ziploc, cut corner of bag and squeeze mixture over fish.

Bake at 325° for 20 minutes.

Rae-Ann Kim

SHRIMP ETOUFFEE RECIPE

Shrimp Stock Recipe

The Shells and tails from 2 lbs of Shrimp

1/2 Cup chopped Onion

1/4 Cup chopped Celery

2 Garlic Cloves

1 Lemon sliced

2 Fresh Bay Leaves

3 Sprigs Fresh Thyme

1 tsp Black Peppercorns

Add all ingredients to a 2 qt saucepan. Cover this with cold water, it should be about 6-8 cups. You'll need 1 1/2 cups for the Etouffee. Bring almost to a boil, reduce the heat to a low simmer. Simmer for about 45 minutes to an hour. Strain.

Tip: When adding fresh Thyme to a simmered dish like this, I always bundle the Thyme tightly with butcher's twine. The leaves will remove themselves while cooking, and you will get all of the flavor from the stems. When ready to serve just remove the bundle of stems along with your bay leaves.

Shrimp Etouffee Recipe

2 Tbsp Creole Seasoning

4 Tbsp unsalted Butter

1/2 cup Onion, finely chopped

1/4 cup celery, finely chopped
1/4 cup bell pepper, finely chopped
1/4 cup flour
3/4 cup fresh tomatoes, diced
1 1/2 cups shrimp stock
2 Tbsp minced garlic
1 bundle of fresh Thyme
2 tsp Homemade Worcestershire Sauce

1 tsp hot sauce (I like Crystal or Louisiana Gold)
1/2 cup green onions, thinly sliced
3 Tbsp minced Italian parsley
2 lbs good quality shrimp, peeled and deveined,
save shells for the stock
3 Tbsp unsalted butter
salt and freshly ground black pepper to taste

Season the shrimp with 1 Tbsp. of the Creole Seasoning.

Melt the butter in a large cast iron skillet, add the onions, bell pepper, and celery, sauté until translucent. Whisk in the flour to make a blonde roux, stirring constantly, about 3-5 minutes. Stir in the remaining Creole Seasoning. Add a small amount of the shrimp stock, stir well to form a paste, add the remaining stock gradually, whisking constantly. Bring to a boil, then reduce to a simmer. You may need a little more stock, but the end result should be the consistency of a gravy, not too thick, not too thin.

Add the tomatoes, garlic, Thyme, Worcestershire, and hot sauce, a little salt, black pepper, and Cayenne. Simmer for 20-30 minutes.

Add the shrimp, green onions, and parsley, simmer for 10 minutes more or until the shrimp are cooked through. Stir in the 3 Tbsp butter, and adjust the seasonings to taste.

Serve over rice

Serves 4 as an Appetizer or 2 as a Large Entree.

Clayton Tsuhako

BOWTIE PASTA WITH SAUSAGE

- 2 Tbsp olive oil
- 1 lb sweet Italian sausages, casings removed
- 1/2 tsp dried crushed red pepper
- 1 cup chopped onion
- 3 garlic cloves, minced
- 1 28 oz can crushed tomatoes with added puree
- 1/2 cup whipping cream
- 1 lb bowtie pasta

Heat oil in large skillet over medium-high heat. Add sausage and crushed red pepper. Sauté until sausage is no longer pink, breaking into chunks, about 5 minutes. Add onion and garlic, sauté 3 minutes. Add tomatoes and cream. Reduce heat to low; simmer until mixture thickens, about 3 minutes. Season with salt and pepper.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain, reserving 1 cup cooking liquid. Return pasta to same pot. Add sausage mixture to pasta, toss over medium heat, adding reserved liquid by 1/4 cupfuls if dry. Transfer pasta to serving dish.

Serves 6

Marilyn Sawyer

LINGUINE WITH WHITE CLAM SAUCE

3 cans (6.5 oz) minced clams

1/4 cup olive oil

1/4 cup butter or margarine

2 cloves garlic, crushed (or 2 tsp minced garlic or 1/2
tsp garlic powder)

1 Tbsp chopped parsley

1/2 tsp salt

Pasta (about 8 oz which is half the one pound
package)

Drain clams, reserving 3/4 cup liquid. In a sauce pan, heat oil and butter. Sauté crushed garlic until golden then discard. If using minced or garlic powder, just combine all the ingredients except pasta and bring it to a boil. Reduce heat and simmer uncovered for 10 minutes. Add clams; simmer 3 minutes.

Makes 2 cups (about 4 servings)

Stella Wong

ONE STEP LASAGNA

1 lb ground beef
32 oz jar spaghetti sauce
3/4 cup water
1 tsp basil leaves
1 tsp oregano leaves
12 oz carton creamed cottage cheese
1 egg, beaten
9 pieces lasagna, uncooked
12 oz sliced mozzarella cheese or 3 cups shredded
mozzarella cheese
1/3 cup grated parmesan cheese

Heat oven to 350°. In large skillet, brown ground beef; drain. Stir in spaghetti sauce, water, basil and oregano. Simmer 5 to 10 minutes stirring occasionally.

In small bowl, combine cottage cheese and egg. In ungreased 13x9-inch pan, layer 1/3 of noodles, 1/3 of meat sauce, 1/3 of cottage cheese mixture and 1/3 of mozzarella cheese; repeat layers ending with mozzarella on top. Sprinkle with parmesan cheese. Cover with foil; bake at 350° for 30 minutes. Remove foil; bake an additional 25 to 30 minutes. Let stand 10 to 15 minutes before serving. Serves 8.

Marilyn Sawyer

SIMPLE BAKED ZITI W/SPINACH, ARTICHOKES AND PESTO

- 1 lb dry ziti pasta
- 1 26 oz jar tomato pasta sauce
- 1/4 cup basil pesto
- 3/4 cup sour cream
- 6 cup loosely packed baby spinach leaves
- 1 12 oz jar artichokes, drained
- 4 oz shredded mozzarella cheese (about 1 cup)

Heat oven to 350°. Spray 3 qt baking dish with non-stick spray. (13x9 pan also works well.)

Cook pasta in salted water, about 10 minutes. Before draining, reserve 1/4 cup pasta water. Drain pasta.

While pasta cooks, heat tomato sauce, set aside.

In small bowl, stir pesto and sour cream, set aside.

Add pasta to large bowl; add spinach, drained artichokes, hot tomato sauce and 1/4 cup pasta water. Toss.

Add 1/2 pasta/spinach mixture to baking dish. Then spread sour cream and pesto on top. Scatter 1/2 of

the shredded mozzarella on top of sour cream and add rest of pasta on top of that. Press everything down into the baking dish, then scatter the rest of the cheese on top.

Bake 30 minutes or until cheese has melted and sauce is bubbling.

Cool 5 to 10 minutes. Enjoy!

Rae-Ann Kim

CHICKEN LICKIN' PORK CHOPS

5-8 lean pork chops
1 onion, thinly sliced
½ cup flour
½ tsp garlic salt
1 Tbsp salt
1½ tsp dry mustard
2 Tbsp oil
1 can cream of mushroom soup

Dredge pork chops in flour mixture.
Brown in oil. Place in crock pot. Place onion slices
on top. Pour soup (undiluted) all over.

Cook 6-8 hours on LOW. If more gravy desired, use
2 cans soup.

Aunty Mildred Chang

CHINESE SPARERIBS (long-style ribs)

4 lbs long-style pork or beef ribs.

2 Tbsp red bean curd (nam yue)

6 Tbsp brown sugar

3 Tbsp Chinese thick soy sauce

6 Tbsp regular shoyu

4 crushed cloves of garlic

Cinnamon

Mix the above together and marinate overnight.

Bake at 250° for 2 hours or till tender.

Another family favorite from mom, Rose Fujii.

Ronnie Mae Farinas

HAWAIIAN-STYLE BRAISED PORK WITH STIR-FRIED CABBAGE

3 1/2 lbs country-style pork spareribs cut into

1 1/2 inch cubes

3 Tbsp vegetable oil

6 garlic cloves, chopped

4 green onions, chopped

2 Tbsp peeled chopped fresh ginger

1 14 oz can low-salt chicken broth

1/3 cup soy sauce

1 Tbsp dark brown sugar

1/4 tsp dried crush red pepper

1/4 tsp Chinese five-spice powder

1 1/2 Tbsp cornstarch

Stir-fried cabbage

Sprinkle pork with salt and pepper. Heat oil in heavy large pot over medium-high heat. Add 1/3 of pork to pot and saute until brown, about 6 minutes; transfer to bowl. Repeat with remaining pork.

Add garlic, green onions and ginger to pot; sauté 1 minute. Return pork and any juices to pot. Add 1 1/2 cups broth, soy sauce, sugar, crushed red pepper and five-spice powder, bring to boil. Reduce heat to medium-low, cover and simmer until pork is very tender, about 1 hour 15 minutes.

Stir remaining broth and cornstarch in cup to dissolve; mix into pork. Simmer until gravy thickens, stirring occasionally, about 3 minutes. Season with pepper. Serve pork with cabbage. Serves 6 to 8.

Stir-Fried Cabbage

2 Tbsp vegetable oil
1 Tbsp minced peeled fresh ginger
1 2-lb green cabbage, quartered, cored, very thinly sliced
1 Tbsp oriental sesame oil

Heat vegetable oil in heavy large pot over medium-high heat. Add ginger and stir 30 seconds. Add half of cabbage and toss until wilted, about 4 minutes. Add remaining cabbage, green onions and sesame oil. Toss until all cabbage is crisp-tender, about 4 minutes.

Season to taste with salt and pepper and serve.

Marilyn Sawyer

BAKED BEANS

- 1 12 oz Portuguese sausage, skinned, cut into small pieces
- ½ cup brown sugar
- 1 medium onion, chopped
- 1 15 oz can kidney beans, drained
- 1 31 oz can pork and beans, undrained
- 1 17 oz can lima beans or 1 bag frozen lima beans, cooked
- dash Worcestershire sauce
- ¾ cup Heinz catsup

Fry Portuguese sausage and onions until onions are tender. Drain excess fat. Combine all ingredients and place in crock pot. Stir to mix.

Cook on LOW for 4-5 hours.

Aunty Mildred Chang

BAKED TOFU

1 lb ground pork or ground chicken
¼ cup shiitake mushrooms, soaked, remove water
¼ cup bamboo shoots
½ cup round onion, sliced thin
4 Tbsp shoyu
2 Tbsp sugar
2 Tbsp sake
1 block tofu, cut in ½ inch squares
2 eggs, beaten

Fry ground pork in skillet. Add mushrooms, bamboo shoots and onions. Stir fry for two minutes. Add shoyu, sugar, sake and mix well.

Place cubed tofu on bottom of casserole dish. Pour pork mixture over tofu. Pour eggs over all. Cover and bake at 350° for 45 minutes.

Doris Chang

MUSHROOM RICE

2 cups rice
2 cups water
2 cups mushrooms, sliced
1 small onion, chopped fine
1/3 block butter or margarine
1/2 tsp salt
1 cube chicken bouillon

Wash rice. Add salt, chicken bouillon into water. Mix thoroughly. Pour over rice. Add mushrooms, onions and slices of butter.

Cook rice. When water bubbles, stir. Cover and cook until done.

Note

I use shiitake mushrooms and make the dish in my rice cooker.

Rae-Ann Kim

SWEET-SOUR WON BOK ROLLS

- 1 1/2 pounds ground pork (or ground chicken)
- 2 Tbsp chopped green onion
- 1/4 cup chopped water chestnuts
- 1 egg, slightly beaten
- 3 Tbsp shoyu
- 1 tsp salt
- 12 won bok leaves (blanched)
- 1/2 cup water
- 3 Tbsp vinegar
- 1/4 cup sugar
- 2 Tbsp cornstarch

Combine pork, green onion, water chestnuts, egg, 1 Tbsp of the soy sauce and salt. Mix well.

Place 1/4 cup of filling on each won bok leaf and roll. Place won bok rolls in skillet; add water and simmer 45 minutes, covered.

Remove rolls from skillet and arrange rolls on serving platter. Combine remaining ingredients and add to liquid in skillet. Simmer until gravy thickens, stirring constantly. Pour over won bok rolls.

Doris Chang

SWEET POTATO, KALE & BLACK BEAN BAKED QUESADILLAS

- 1 Tbsp + 1 Tbsp olive oil (divided)
- 1 small yellow onion, halved and sliced thin
- 1 sweet potato or yam
- 1 bunch kale (remove thickest part of stalk then finely chopped)
- 1 cup (or can) cooked black beans (drained and rinsed)
- 6 10-inch flour tortillas
- 4 oz grated pepper jack (or other) cheese
- 1 tsp cumin
- 1 tsp smoked paprika
- 1/2 tsp chili powder
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 1/3 cup water

Optional toppings

Sour cream, Greek yogurt, fresh cilantro, salsa, pico de gallo, sliced tomato, and/or sliced avocado

1. Preheat oven to 375°. Set out baking sheet(s) able to hold 6 of the tortillas folded in half.
2. Microwave whole sweet potato/yam in skin for 3-4 minutes. Let cool, then cut in half, remove and discard skin. Cut the sweet potato/yam into 1/4" cubes
3. Drizzle 1 Tbsp olive oil into a large sauté pan over medium-high heat. When hot, add the onions. Sauté, stirring occasionally, until

- tender and browned here and there (about 5 minutes).
4. Remove onions from pan and set aside. Return pan to the burner and add the remaining 1 Tbsp olive oil. Add the cubed sweet potato/yam and cook, stirring occasionally, until some sides are seared golden brown (about 5 minutes).
 5. Add kale while stirring occasionally until kale starts to become tender (about 5 minutes).
 6. Reduce heat to medium-low and add cumin, smoked paprika, chili powder, salt, and pepper and 1/3 cup water. Stir gently to distribute water and spices and continue to sauté, stirring occasionally, until the water cooks off (about 3 minutes). Remove from heat.
 7. Stir in the sautéed onions and black beans until all ingredients are equally distributed.
 8. Place a flour tortilla on your prep surface and add 1/6 of the toppings to half of the tortilla. Sprinkle 1/6 of the grated pepper jack cheese on top and fold the tortilla over to form a half-moon shape and carefully transfer to a baking sheet. Repeat with remaining tortillas (Make sure the quesadillas sit in a single layer on the baking sheets). Optional: Brush or spray with olive oil to help crisp tortillas.
 9. Bake for 20 minutes (until cheese is melted and tortillas are starting to turn golden brown).

10. Transfer to plates and serve with any of the optional toppings.

Prep time: 30 minutes

Cook time: 20 minutes

Total time: 50 minutes

Yield: 6 quesadillas

Brandon MacInnis

QUESADILLAS ROBIN STYLE

Flour tortillas, large size

4 cups of mixed Cheddar/Jack cheese, shredded

2 cups diced pork, chicken or beef, cooked

6 small sweet peppers, red, orange, yellow

½ onion

½ cup sliced sun-dried tomatoes

Other ingredients to add: sliced artichoke hearts, chopped fresh spinach chopped olives, Portobello mushrooms.

Preparation:

French cut sweet peppers

Large dice onion

Cut sun-dried tomatoes into smaller strips

Dice pork, chicken or beef, set aside

Heat large skillet medium high. Drip olive oil in the pan to cover pan. Stir fry sweet peppers and onions. Cover with lid for about a minute.

After they look slightly cooked, add sun-dried tomatoes and stir. Cover for about a minute. Turn off heat. Scoop up vegetable mix and put into a bowl.

Clean pan.

Turn heat up to medium high. Put in a dab of butter to cover bottom of pan. Place large tortilla in pan.

Spread cheese over the entire tortilla. Sprinkle the vegetable mix generously over ONE HALF of the tortilla. Add pork, chicken or beef to the same half. Quickly fold the opposite half over (with the cheese on it) it should look a half moon or taco shape.

Lightly press with a spatula.

Quickly remove from pan and cut into pie-shaped pieces.

Robin Clark

WALTER'S GERMAN LOCO MOCO

½ lb bacon
1 med onion
1 box chopped frozen spinach
2 eggs
Mashed potatoes

Chop bacon into slivers and fry. Dice onions and fry with bacon. Chop frozen spinach into smaller pieces and squeeze to drain. Mix with bacon and onions.

Place mixture on a plate of mashed potatoes and top with 2 fried eggs.

Evelyn Girndt

Desserts



CHOCOLATE CHIP COOKIES

(These cookies have a shortbread texture, unlike the traditional flat cookie.)

1 cup sugar
1 cup brown sugar
1 cup butter

Cream the above ingredients together.

1 cup oil
1 egg beaten
1 tsp cream of tartar
1 tsp salt
1 tsp baking soda
1 cup nuts (optional)
1 pkg chocolate chips
4 cups flour

1. Mix in the order given and spoon onto cookie sheet.
2. Bake at 350° for 10-15 minutes (depends on your oven).

Allison Yonamine

FAVORITE CHOCOLATE CHIP/ARARE COOKIES

- 1 1/2 cup butter
- 1 cup brown sugar, packed
- 2 tsp vanilla
- 1 Tbsp shoyu
- 1 cup chocolate chips
- 3 cup flour
- 1 1/2 tsp baking soda
- 1 3/4 cup rice krispies
- 1 1/2 cup arare (crushed)

Preheat oven to 350°.

Cream together butter and brown sugar. Add vanilla and shoyu and blend. Add chocolate chips and mix well. Mix in flour and baking soda, then rice krispies and arare. Roll into 1" balls and place on cookie sheet. Flatten balls slightly.

Bake until golden brown, about 10-15 minutes.
Remove and cool.

Yields: 6 dozen

Cynthia Sato

PEANUT BUTTER ALMOND COOKIES

2 cups oil
2 cups sugar
1 egg
 $\frac{3}{4}$ cup peanut butter
4 Tbsp cold water
4 tsp almond extract
4 cups flour
1 tsp baking powder
1 tsp baking soda

In a large mixing bowl, cream sugar, peanut butter, egg add oil, water, and almond extract. In a small bowl combine the flour, baking powder, baking soda. Add to creamed mixture little at a time.

Line the cookie sheet with parchment paper. Roll dough into two tsp ball. Place onto cookie sheet, flatten balls, press thumb into the middle of the cookie and put red food coloring with a chopstick. Bake at 350° for 11 minutes

Makes 100 cookies

Liane Wong

LEMON BARS

Crust

2 cups flour

½ cup powdered sugar

1 cup margarine/butter

Mix together, press into greased 9x13 pan.

Bake at 350° for 25 minutes, slightly turning brown.

Filling

4 eggs, slightly beaten

2 cups sugar

4 Tbsp flour

⅓ cup lemon juice

½ tsp baking powder

Mix together. Spread custard mixture over hot crust.

Bake at 300° for 25 minutes until done.

Sprinkle powdered sugar while hot.

Cut around pan with knife to loosen bars.

Kathie Wallin

WAIOLI TEA ROOM'S DATE DELIGHT DATE BARS

Date Mixture

2 cup dates
½ cup brown sugar
1 cup water
1 Tbsp flour
1 tsp vanilla

Dry Mixture

1 1/8 cup flour
1 tsp baking soda
2 ¼ cup quick rolled oats
1 cup brown sugar
1 cup butter, melted

Cook date mixture slowly until thick, but soft. Add vanilla. Mix ingredients of dry mixture together; add melted butter.

Press one layer of dry mixture into a greased 8x8 pan. Pour the date mixture over the dry layer. Press the rest of the dry mixture over the date layer.

Bake 20 minutes at 350°.

Aunty Mildred Chang

BANANA CUPCAKES

1/4 cup butter, softened
3/4 cup sugar
2 eggs
3/4 cup mashed ripe banana
1 tsp vanilla extract
1 cup flour
1/2 tsp baking soda
1/2 tsp ground nutmeg
1/4 tsp salt
1/4 cup sour cream

In a small mixing bowl, cream butter and sugar. Add eggs one at a time, beating well after each addition. Add banana and vanilla; mix well.

Combine the flour, baking soda, nutmeg and salt; add to creamed mixture, alternately with sour cream.

Fill paper-lined muffin cups half full. Bake at 350° for 18-22 minutes or until a toothpick comes out clean.

Cool for 10 minutes before removing from pan to a wire rack.

Liane Wong

BREAD PUDDING IN A PAN

1 block butter, melted
1 ½ cup sugar
4 eggs
1 tsp vanilla extract
3 cup milk
1 dozen hot dog buns or 18 oz. equivalent, torn into
pieces
raisins, optional
brown sugar and cinnamon, for dusting top

Preheat oven 350°.

Mix butter and sugar. Add eggs, mix well. Add vanilla and milk; mix well.

Pour into 9x13 glass pan. Add enough bread to absorb liquid; DO NOT MIX. Top with raisins, sprinkle with sugar and cinnamon.

Bake 45 minutes. until cooked through.

Rae-Ann Kim

SPICED BANANA AND CHOCOLATE CHIP LOAF

5 oz unsalted butter, softened
5 oz dark brown sugar
4 ripe bananas
2 eggs
8 oz self-rising flour
½ tsp baking powder
1 tsp cinnamon
½ tsp ground ginger
2 oz plain chocolate, chopped

Preheat the oven to 320°.

Grease a 2-lb loaf tin and line with baking paper.
Beat the butter and sugar with an electric beater for 5 minutes until creamy. Mix in the bananas and then the eggs, one at a time.

Sift in all the dry ingredients, add the chocolate, then fold them all together. Tip the mixture into the tin and bake for 40-45 minutes, until springy and a skewer comes out clean. Allow to cool.

Celina Barrett

CHOCOLATE KRISPIE CAKES

3.5 oz milk chocolate

1.5 oz Rice Krispies

Break the chocolate into pieces and gently melt in a heatproof bowl over a pan of simmering water. Stir until smooth, then take off the heat and stir in the Rice Krispies, mixing well to coat.

Line a muffin tray with paper cases and spoon chocolate krispies into cases. Decorate with sprinkles or more chocolate (!) and put in fridge to set.

Kayley Barrett

FRENCH CHOCOLATE CAKE

9 Tbsp (125 grams) unsalted butter
7 oz (200 grams) bittersweet (70/72 percent)
chocolate, chopped
3 Tbsp water
3/4 tsp baking powder
1/3 cup (40 grams) all-purpose flour
1/3 cup (about 30 grams) dark cocoa powder, sifted
if lumpy (Dutched or natural will work here)
4 large eggs, separated
1 cup (200 grams) granulated sugar
1/2 tsp vanilla extract (optional)
Two pinches sea salt

Heat oven to 350°.

Butter a 9-inch round cake pan. Line the bottom of the baking pan with a round of parchment paper.

Melt butter in a large saucepan, 3 quarts is a good size. Once melted, remove from heat and stir in chocolate until melted. Once melted, stir in 2 Tbsp water, then baking powder, flour and cocoa until just combined.

In a medium bowl, whisk egg yolks with sugar, 1 Tbsp water and vanilla, if using, until pale and no longer lumpy. Stir into chocolate mixture until just combined.

In a larger, very clean bowl, beat egg whites and salt until stiff. Gently fold into chocolate mixture until most of the white streaks disappear. Be careful not to deflate cake.

Bake for 25 to 30 minutes, until a toothpick inserted into the center of the cake comes out batter free.

Remove from oven and rest on rack for 5 minutes. Run knife along outside cake to make sure it isn't sticking anywhere, then invert onto another rack, then back onto a cake plate. Eat warm or cold.

Cake keeps for several days at room temperature, lightly wrapped.

Serves 8 generously

Cheryl Tsuhako

MOFFLES (MOCHA FLOUR WAFFLES) WITH AZUKI BEAN CREAM

Melted butter or cooking spray for waffle iron

1 cup flour

1 cup mochiko flour (rice flour)

1/4 tsp salt

4 Tbsp brown sugar

3 tsp baking powder

1½ cups milk

2 eggs

2 tsp vanilla

1 cup sweetened azuki beans, canned or homemade

½ cup sweetened condensed milk

Preheat waffle iron and generously brush with melted butter or cooking spray.

In a large mixing bowl, combine both flours, salt, sugar, and baking powder; then add milk and eggs. Mix until just combined.

Pour batter into preheated waffle iron and cook until crisp and brown, about 5-8 minutes. Top with a large rounded scoop of azuki beans and drizzle with condensed milk; serve immediately.

Recipe makes about 4 large Moffles.

Courtesy of Hawaiian Electric

Allison Yonamine

MACADAMIA AND GRAHAM CRACKER BRITTLE

- 1 box Diamond Bakery Original Hawaiian Graham Crackers
- 1 cup brown sugar
- 2 sticks (1 cup) butter
- 1 cup toasted macadamia nuts, chopped

Preheat oven to 350°.

Line a cookie sheet with foil or parchment paper. Grease liner. Place graham crackers on cookie sheet; they should be arranged closely together. (There should be about 30 unbroken crackers.)

In small pot over medium heat, melt brown sugar and butter. Stir as it reaches a simmer. Let bubble for about 2 minutes. Stir in the nuts. Pour mixture over crackers.

Bake 10 minutes. Remove from oven and cool at least 30 minutes. Break into pieces. Store in airtight container.

Makes about 2 dozen

Courtesy of Honolulu Star Advertiser

Allison Yonamine

TAPIOCA PUDDING WITH SWEET POTATO

1 can coconut milk

1 can water

3/4 cup sugar

1/2 cup tapioca balls (oriental section)

3 large purple sweet potato, cooked and diced

Simmer coconut milk, water and sugar 30 minutes.

Soak tapioca balls 30 minutes.

Add chopped sweet potato & tapioca balls to pot.

Simmer 45 minutes. Stir occasionally so it doesn't burn. Add more water if too thick.

Put into individual plastic cups with lids. Refrigerate.

Marilynn Chang

MICROWAVE MOCHI

1 box mochiko

13 oz can coconut milk and 1 3/4 cups water

2 1/2 cups sugar

food coloring

potato starch

microwave tube pan (Marukai sells this)

Pam cooking spray

paper baking cups

Suggested fillings

Fresh strawberries, peanut butter or sweet potato.

Mix mochiko and sugar, then add coconut milk, water and four drops of food coloring. Use whisk to stir until smooth. Pour batter into greased (use Pam cooking spray) tube pan, cover with plastic wrap. Micro on high for 15 minutes. Let stand for 10 minutes. Remove cooked mochi from tube pan and place on waxed paper sprinkled with potato starch. Cut into 1/2 inch slices with plastic knife. Lightly coat each slice with potato starch. Flatten mochi and place filling on top. Shape into ball by pinching at the bottom. Coat with potato starch. Place balls in paper baking cups. Makes about 30 pieces.

Doris Chang

EASY CHINESE GAO

2 1/3 cup water
1 box dark brown sugar
1 box mochiko flour
1 Tbsp Wesson oil
Toasted sesame seeds
Margarine

Mix water and brown sugar. Remove lumps
Add mochiko flour and oil. Whisk.

Coat 3-qt microwavable container (with cone in
middle) with butter.

Pour into container and cover. Microwave on high
for 15 minutes.

Turn out on plate. Slice with plastic knife. Garnish
with sesame seeds.

Marilynn Chang

MICROWAVE GAU

1 lb Wong Tong (Brown Candy block sugar)
2 cups water
1 lb Mochiko Sweet Rice Flour
1/4 cup salad oil
1 can (13.5 oz) coconut milk
sweetened coconut flakes, optional

Boil water and dissolve brown candy block sugar and cool. Be sure sugar is completely cooled (at least 1 hour).

Gradually add cooled sugar water to Mochiko flour. Stir flour to make a thin batter, using hand mixer. Add salad oil & coconut milk. Add coconut flakes to your desired taste.

Spray 10 individual glass dishes (6 oz) with Pam. Pour and divide evenly into 10 glass dishes. Cover loosely with plastic wrap. Place 4 dishes at one time on revolving carousel of microwave. Microwave on high for 2 1/2 minutes, turning dish 1/4 turn 4 times, equaling 10 minutes total.

Sprinkle top with roasted white sesame seeds and place 1 red date (no seed) in the center. Cool before removing from glass dish to keep round shape. You can use a toothpick to hold in place.

You will have 10 individual gau desserts for New Year's.

A tidbit on Gau

Stickiness is for family
Sesame seed is for fertility
Red date is for good fortune

Stephanie Hashimoto

JELLO DELIGHT

3 boxes of Jello (3 oz)
1 cup of sugar
4 packets of Knox gelatin
4 cups of hot water (not boiling)
½ cup water
1 tub of whipped topping (like Cool Whip)

Supplies

2 bowls (make sure at least one is big)
9x13 inch pan

1. In the big bowl, dissolve 3 boxes of Jello and 1 cup of sugar in 4 cups of hot water.
2. In the other bowl, dissolve 4 packets of Knox gelatin in ½ cup of water.
3. Pour the Knox mixture into the big bowl mixture and mix well.
4. Add 1 tub of whipped topping and mix well.
5. Pour into 9x13 pan.
6. Cool and refrigerate.
7. When firm, cut up and serve.

Beckey Wong

CARE BEAR JELLO

1 can condensed milk
7 cups boiling water
¼ cup cold water
1 box (3 oz) grape or blueberry Jello
1 box (3 oz) lime Jello
1 box (3 oz) lemon Jello
1 box (3 oz) orange Jello
1 box (3 oz) strawberry Jello
7 pkg unflavored gelatin

Milk mixture

1 can condensed milk
2 cups boiling water
¼ cup cold water
2 pkg unflavored gelatin

1. In a bowl, mix condensed milk and boiling water.
2. In a separate bowl, mix cold water and 2 pkg unflavored gelatin.
3. Add dissolved gelatin to milk mixture and mix well.

Jello mixture FOR EACH LAYER:

1 box (3 oz) Jello (grape or blueberry, lime, lemon, orange and strawberry)
1 pkg unflavored gelatin
1 cup boiling water

1. In a separate bowl for each flavor, mix Jello and gelatin.
2. Add boiling water to the mixture and cool.
3. After each color has cooled, add 2/3 cup of milk mixture to each bowl.

Note

Mix one color at a time because by the time you reach the last layer, it starts to set.

Grease a 9x13 inch pan with PAM. Pour first layer of Jello and place in refrigerator for about 15-20 minutes to set. If firm, continue with other layers.

Allison Yonamine

RED VELVET FROSTING

5 Tbsp flour
1 cup milk
1 tsp vanilla
1 cup butter
1 cup sugar

Cook flour and milk to make a paste. Cool.

Cream butter and sugar. Add vanilla and cooled flour paste. Beat until fluffy.

Liane Wong

Misc



CRANBERRY-MAPLE SLOW COOKER OATMEAL (WEIGHT WATCHERS RECIPE)

8 cups water
2 cups steel cut oats (no substitution, oats need to
withstand the long cooking)
2/3 cup dried cranberries (or other dried fruit)
1/2 cup maple syrup
1 tsp ground cinnamon
1/2 tsp table salt
3 Tbsp slivered almonds, toasted

Combine all ingredients, except almonds in a 5 to 6
qt slow cooker. Cook on LOW power for 4 to 6
hours. If you want the oatmeal creamier, cook up
to 8 hrs. Stir well to combine and sprinkle with
almonds.

Per serving: 3/4 cup oatmeal with 1 tsp almonds.

Ingredients source

Costco has the Coach's brand of steel cut oats and a
good price on maple syrup.

Stella Wong

HARD TACK

1 cup water
3 Tbsp oil
3 Tbsp honey
3 cups flour
1/4 tsp salt

Roll dough out to 1/4 inch thickness.
Use upside down glass to make round dough.
Poke holes in each one

Bake: 425°
Time: 8 minutes

Josh Wallin

LEMONADE

3 cup water

1 cup juice of 4 lemons

½ cup sugar

lemon or orange slices – if desired

Refrigerate.

Serve over ice, garnish with lemon slices and mint.

Aunty Mildred Chang

PRUNE MUI

- 1 lb light brown sugar
- 3 Tbsp Hawaiian salt
- 3 Tbsp Scotch, bourbon or brandy
- 1 tsp Chinese five spice powder
- 5 cloves, whole
- 1 1/2 cups fresh lemon juice
- 8 pkgs (12 oz) pitted prunes
- 1 pkg dried (12 oz) apricots
- 1 pkg (6 oz) lemon peel cut into pieces
- 1 pkg (4 oz) seedless li hing mui

Combine brown sugar, salt, liquor, Chinese five spice, cloves and lemon juice in a large container that can be covered. Add prunes, apricots, lemon peel, li hing mui and mix.

Let stand in a cool area for 4 days or longer stirring twice a day.

Pack in small containers and refrigerate.
Good to give away.

Chris Chang

SPICY CORNBREAD

1 ¼ cup flour
¾ cup cornmeal
5 tsp baking powder
½ tsp salt
¼ tsp pepper
½ tsp crushed red pepper
1-2 Tbsp butter, softened (or vegetable oil)
1 egg
1 cup milk
1 jalapeno, diced, seeds removed
1 cup shredded cheddar cheese

Additional ideas

½ cup bell pepper, 3 Tbsp diced spring onion,
½ chopped onion, parmesan cheese, olives, bacon.
Choose what you like.

Preheat oven to 350°.

Mix dry ingredients (the first 6) together. Cut in soft butter (or oil) until crumbly. Add egg and milk, mix until well-incorporated. Fold in chopped jalapeno and most of the cheese (save about ¼ cup for topping).

Pour into greased pie tin or 11x7 baking dish. Sprinkle remaining cheese on top. Bake for 30 minutes or until knife inserted in the middle comes out clean.

Colleen Ferguson

SWEET POTATO AND LINGUICA SOUP

Olive oil

1 10-12 oz fully cooked, smoke Portuguese linguica sausage or chorizo, cut into medallions

2 medium onions, diced

3 large garlic cloves, minced

4-5 sweet potatoes (or 2 large yams) peeled, quartered, and cut into ¼ inch thick slices

3-4 white-skinned potatoes, peeled, quartered, and cut into ¼-inch slices

6 cups chicken broth

1 bunch kale (or 1 bunch spinach/chard/etc), chopped

salt & black pepper to taste

black or white beans, optional

Heat oil in large part over medium-high heat. Add sausage, cook until brown. Transfer sausage to paper towels to drain.

Using the fat still in the pot, add chopped garlic and onion and saute for 2-5 minutes. Add all potatoes and cook, stirring often, until they begin to soften (about 10 minutes). Add broth, bring to a boil, and then reduce heat to medium-low, cover, and simmer for about 20 minutes or until potatoes are soft. Add browned sausage to soup (if using beans, add them now). Stir in Kale and simmer until cooked/wilted, about 5-10 minutes. Season with salt and pepper and serve.

Colleen Ferguson

Oops!



Corrections to past Reunion cookbooks

2002

page 3

Crab Dip Mold

Should say 1 8 oz cream cheese

Should say 1 pkg Knox gelatin

page 16

AUNTY MILDRED'S BAKED BEANS

1 lb hamburger

6 Tbsp onions

2 Tbsp green pepper

2 cans pork & beans

1 can kidney beans, drained

½ cup brown sugar

1 Tbsp mustard

3 Tbsp honey

2 cups catsup

Cook hamburger, onions, peppers, sugar, mustard, honey, and catsup. Add beans last. Bake at 350° for 30 minutes.

Instead of baking for 30 minutes I use a crock pot. If using crock pot, add beans at the last half hour.

page 27

Corned Beef Hash Patties

Should say 1 can corned beef

page 53

Sesame Seed Chicken

Should say 1 ½ tsp salt

page 63

Teri Meatloaf

Should say 1 ½ lbs ground beef

page 83

Layered Mango Dessert

Should say 1 cup water (cold)

Should say Beat cream cheese with ½ cup sugar

page 85

Manju Bars

Should have this on separate line "Cut 3 ingredients fine and press into 9x13 pan."

page 88

Pear Cream Cheese Dessert

Delete duplicate ¼ tsp vanilla

Should have line that says (after 1st 5 ingredients)
"Blend butter and sugar, add vanilla and nuts.
Press into 8x8 pan. Bake 10 minutes at 350°."